

Basi and *Sukang Iloko* are products of traditional fermentation process in Ilocos. *Basi* is an alcoholic drink made from the fermentation of sugarcane juice to which the leaves, seeds and bark of an indigenous plant in Ilocos are added. Any unharvested basi in the jars is oxidized lowly to a sour liquid called *Sukang Iloko*.

Existing Basi and Vinegar Processing in the Ilocos

HARVESTING



MILLING



BOILING



FILLING TO JAR



FERMENTATION



STORAGE





The Existing Basi and Vinegar Processing Industry in Ilocos Norte



*Produced by the
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BASI/SUKA PRODUCTS



BOTTLING/PACKAGING



MARKETING

